

## CHEESE

Rocamadours or camembert	11
Cottage chesse and red fruits coulits	10

## DESSERTS

Fresh fruits salad	15
Lemon pie and rasberries	15
Red fruits pavlova	18
Ruc pie	14
Crème brûlée	14
Sugar or Nutella crepes	12
Profiteroles, by one or three	7/ 15
Ice cream (2 perfumes) :	11
<i>Vanilla, chocolate, coffee, strawberry, raspberry, lemon</i>	

Prix et service compris. \*Les plats marqués d'un astérisque ne sont pas faits maison

# CAFÉ RUC

## **RUC & TRADITIONS**

Onion soup	16
Duck foie gras*	23
5 snails	21
Duck parmentier with cepes/ foie gras	26/ 29

## **STARTER**

6 «Perles de l'impératrice» n°2, J. Dupuch*	30
Soup of the moment	16
Avocado toast poched egg	16
Belluga lentils, bacon	15

Chicken rolls*	16
Philibon melon/ culatello	15/25
Culatello ham plate	19
Truffle tarama*	16
Salmon tartar	19
Tuna & avocado tartar	26
Smoked salmon and toasts	25

Artichoke arugula salad & parmesan	18
Asparagus and vinaigrette	20
«À l'ancienne» tomatoes, burratina	19
Chicken Caesar salad	22
Niçoise salad	21
Très verte salad	18

## **PASTA**

Penne Rigate, tomato, basil	19
Spaghetti bolognese	22
Truffle risotto	36

## **MAIN COURSE**

Beef carpaccio	24
Traditional beef tartar or Aller-Retour	24
Ruc Cheeseburger / Bacon	25/ 26
Veal liver with grapes	29
Milanese	28
Golden chicken breast, curry chutney	28
Beef filet, béarnaise or pepper sauce	45

Seabass carpaccio	27
Tuna with sesame	34
Roasted seabass	30
Salmon, green beans	29

## **GARNITURES**

French fries	8
Mashed potatoes	
Rice	
Green beans	
Spinach	
Herbs salad	

## **SNACK**

Club sandwich	21
Croque-Monsieur / Madame, salad	19/ 20
Benedict eggs salmon / bacon	21
Omelet «bio eggs» with herbs	15
Omelet «bio eggs» with mushrooms	21